

**STATENDAM San Diego 11/25/02 INSPECTION SCORE 96**  
**Inspection details with violations, recommendations and corrective action.**

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

**Site: MAIN GALLEY - BAKERY**

Deduction Status: N

Violation: The lower belt (not in use) on the bakery dough roller was damaged and not easily cleanable.

Recommendation: 7.4.2.1.1 Food contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: A new belt is on order and will be installed when it is received.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

**Site: MAIN GALLEY - COLD PANTRY**

Deduction Status: Y

Violation: Gaskets were damaged on the reach-thru refrigerators #7.51 series, several screws were rusty, and open seams exist along sliding doors.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: There is an ongoing program to maintain facilities. Areas noted have been addressed.

**Site: FOOD SERVICE - GENERAL**

Deduction Status: Y

Violation: Vitality juice machines are not easily cleanable due to lack of splash protection behind the juice connection points.

Recommendation: Provide splash protection behind the juice connections.

Action: Splash protection will be installed.

**Site: BREAKFAST PANTRY**

Deduction Status: Y

Violation: The door housing for the reach thru refrigerator was severely damaged.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be

designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Door housing will be repaired.

**Site: DINING ROOM**

Deduction Status: Y

Violation: Wooden flambé carts and food display carts were damaged and not easily cleanable.

Recommendation: 7.4.2.1.2 Nonfood-contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Action: Carts will be repaired.

**Site: LIDO HAMBURGER GRILL**

Deduction Status: Y

Violation: Loose soft sealant was noted on the seams of the deep fryer.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant has been replaced.

**Site: LIDO GRILL STARBOARD**

Deduction Status: Y

Violation: Loose soft sealant was noted on the panel above the grill.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant has been replaced.

**Site: LIDO GRILL PORTSIDE**

Deduction Status: Y

Violation: Loose soft sealant was noted on the panel above the grill.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning

shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Sealant has been replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** VAN GOUGH BAR PANTRY

Deduction Status: N

Violation: Gauges for the dishwasher were not working properly.

Recommendation: Replace or fix any gauges that are not functioning properly.

Action: Gauges will be replaced.

**Site:** MAIN GALLEY - POTWASHING

Deduction Status: N

Violation: The final rinse gauge on the automatic potwasher was not working.

Recommendation: Fix the final rinse gauge on the potwasher.

Action: Gauge will be replaced.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

**Site:** STORAGE AND PROVISIONS AREA

Deduction Status: N

Violation: The door to the employee toilet along the storage room corridor did not have a self-closing door and was left open when not in use.

Recommendation: 7.7.1.2.4 Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing doors which shall be kept closed except during cleaning or maintenance.

Action: Self closing mechanism will be installed.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site:** VAN GOUGH BAR PANTRY

Deduction Status: Y

Violation: Decking was damaged in the pantry.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to repair and replace decking. Areas noted will be addressed.

**Site: FOOD SERVICE GENERAL**

Deduction Status: Y

Violation: Floor tiles were cracked and grouting was missing in several areas.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to repair and replace decking. Areas noted will be addressed.

**Site: FOOD SERVICE - GENERAL**

Deduction Status: Y

Violation: The floor sinks for tilt skillets, soup kettles and other such equipment in the main galley and other food service areas had peeling paint and excessive rust.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to repair and replace decking. Areas noted will be addressed.

**Site: MAIN GALLEY - BAKERY**

Deduction Status: Y

Violation: A bulkhead panel strip was torn loose from the bulkhead and damaged floor tile were noted.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Panel strip will be reattached and the tile replaced.

**Site: LIDO GENERAL**

Deduction Status: Y

Violation: Broken tile and recessed grouting was noted in the lido.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to repair and replace decking. Areas

noted will be addressed.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

**Site:** PETTY OFFICER'S MESS

Deduction Status: N

Violation: Lighting level in the buffet area were 10 foot candles, some lights were not working and light fixtures were damaged. Some lights were not shielded.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas. 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Light levels will be increased.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	1

**Site:** CREW BAR

Deduction Status: Y

Violation: Light levels at the bar were between 2 and 7 foot candles.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Light levels will be increased.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	1

**Site:** LIDO WAREWASH AREA

Deduction Status: Y

Violation: Condensation buildup on the deckhead and bulkhead over and around the clean end area was noted.

Recommendation: 7.7.6.1.1 All food preparation, warewashing, and toilet rooms shall have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.

Action: Ventilation will be increased.